

horto

CAFE

to make the most of your spa experience, please allow 1 hour for a two course lunch, and 1.5 hours for a three course lunch

STARTER 9.50

soup of the day, served with focaccia* (v)

smoked mackerel pate, cucumber, pickled onion, horseradish, served with focaccia*

sweet potato, onion and quinoa bhaji, raita, lime (gf) (v)

soy marinated pork belly, kimchi, apple & ginger puree (gf)

SANDWICH OR SALAD

SERVED ON HOMEMADE CIABATTA OR AS A SALAD

roast ham, pickles, rapeseed mayo, wholegrain mustard 9.50

smoked salmon, dill cream cheese, pickled fennel 9.50

goats cheese, chilli jam, pinenuts (v) 9.50

MAIN 16.50

warm chana masala salad bowl, minted quinoa, pickled pineapple, coconut granola (ve) (gf)

roast cod, spiced cauliflower puree, bombay cauliflower (gf)

garlic and ginger chicken thigh, satay salad, chilli and honey peanuts (gf)

spiced lamb meatballs, fava bean hummus, crispy kale, bbq ragu (gf)

beef burger (served well done), brioche bun, cheddar cheese, tomato, horto sauce, skinny fries 18.50

SIDE 4.50

skinny fries (ve)

sweet potato fries, pecorino (v)

horto salad bowl, black garlic dressing (v)

* GLUTEN FREE BREAD ALSO AVAILABLE

PUDDING 9.50

vanilla ice cream sandwich, strawberries (v)

dark chocolate and orange pot, candied orange, rosemary ice cream (v) (gf)

autumn berry pavlova, skyr sorbet (v) (gf)

lemon curd tart, caramelised white chocolate crumb, lemon thyme ice cream (v)

PRESS london 6.00

berry recover smoothie

strawberry, apple & mint juice

apple, lemon & ginger juice

charcoal lemonade

All prices inclusive of VAT. Service not included. (v) vegetarian, (ve) vegan, (gf) gluten free, (wf) wheat free. We can alter most dishes to suit dietary requirements. It is the responsibility of the guest to inform the manager of any special dietary requirements 48 hours prior to arrival. Allergen information relating to all our dishes is available; however, due to preparation it is not possible to guarantee the total segregation of any allergens.

